

GATEWAYS INN DINNER MENU

APPETIZERS

- BAKED OYSTERS 16
smoked bluefish, crumbs, parsley
- CORNED BEEF TOAST 14
Thousand Island dressing, sauerkraut, smoked gruyere
- RAINBOW CARROT SALAD 16
ILF lettuces, creamy parsley & date dressing,
goat cheese, pepitas, crispy pita
- CONFIT TUNA BITES 17
crispy sticky rice cake, pepper relish aioli,
pickled nasturtium pods
- TOMATO & ARTICHOKE SALAD 16
mozzarella arancini, olive tapenade, vincotto
- POZOLE VERDE 16
smoked chicken, cilantro, lime, jicama
- CORE KITCHEN PICKLE PLATE 8
assorted pickles, beet pickled egg
- MEAT & CHEESE BOARD 34
two cheeses, two meats, pork rillettes, accouterments

ENTREES

- PAN ROASTED CHICKEN 32
white bean hummus, roasted carrots,
sumac onion & cucumber salad
- GRILLED SUMMER SQUASH 28
tomatoes, 5-spice beet puree, confit onion,
sauce vierge
- CHICKEN & RICE STUFFED PEPPER 29
chicken chorizo, fire roasted queso, beans,
dressed greens
- FRIED OYSTER MUSHROOMS & CHIPS 29
malt aioli, pickle slaw
- PAN SEARED ACADIAN REDFISH 34
eggplant caponata, quinoa, grilled bok choy, herb oil
- GRILLED BUTCHER'S STEAK 40
steak frites, chive & tarragon butter, dressed greens

DESSERTS

- BANANA PUDDING PARFAIT 12
rice milk, spiced pineapple, white rum,
whipped coconut cream, puffed rice
- CHOCOLATE CAKE TRIFLE 12
vanilla pudding, blueberries, Chambord,
whipped cream
- ORANGE & LEMON CURD 12
puff pastries, almond streusel

Please note that an additional charge of \$5 will be added to all split dishes. If an item cannot be split, extra plates will be provided free of charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.